

**Mill Street Grill
Dinner Features
December 19th 2024**

Soups

	<u>Cup</u>	<u>Bowl</u>
Oyster Stew	\$6.99	\$8.99
Maryland Crab	\$6.99	\$8.99

Appetizers

Crab Dip – Creamy crab dip served piping hot with pita chips.	\$16.99
Chicken Satay - Grilled curry and soy marinated chicken breast served over rice with a side of Thai peanut sauce.	\$14.99
Steamed Mussels - Fresh Canadian mussels steamed in white wine with butter, garlic, lemon, and parsley. Served with toasted French baguette from Reunion Bakery.	\$15.99

Features

Rack of Lamb with Port Wine Sauce - Chargrilled tarragon and rosemary marinated full rack of lamb, served over a port wine sauce with sundried tomatoes, mushrooms, onions, garlic, and basil.	\$38.99
Barbequed Beef Ribs - A half rack of barbequed beef ribs served with coleslaw.	\$23.99
Grilled Swordfish with Lemon Butter – Lemon, garlic, and pepper marinated fresh swordfish topped with lemon butter.	\$30.99
Beef Stroganoff - Tender chopped ribeye in a creamy sherry and red wine sauce with mushrooms, onions, basil, and garlic; served over fettuccine noodles. Topped with a dallop of sour cream.	\$25.99
Chargrilled Sirloin -Grilled 10-ounce sirloin served with a choice of side and a house salad.	\$28.99
Sweet Potato Crusted Rockfish - Pan- seared sweet potato crusted fresh Chesapeake Bay Rockfish served over a white wine-Parmesan cream sauce.	\$30.99
Bacon Wrapped Monkfish - Applewood smoked bacon wrapped Monkfish sauteed with Roma tomatoes, onions, garlic, fresh basil, white wine and lemon.	\$25.99
Blackened Tuna – Pan seared Cajun spiced fresh Yellowfin Tuna topped with sundried tomato basil butter.	\$26.99
Duck Marsala with Wild Mushroom Ravioli - Grilled duck breast over wild mushroom and cheese stuffed ravioli tossed in a Marsala wine sauce with Portobello mushrooms, onions, roasted garlic, and basil. Topped with Parmesan cheese.	\$35.99

Vegetable of the Day – Mashed Cauliflower

Beer

Downeast Caramel Apple Cider - A rich caramel apple flavor dominates, complimented by the sweetness of apple with a buttery and toffee-like undertone.	\$6.99
Sam Adam's Cold Snap - a hazy White Ale with a squeeze of citrus and a blend of ten fruits and spices	\$6.99

Wine

Aime Roquesante Rose - Salmon color with pronounced rose shades. Powerful nose, with aromas of red fruits and cut grass. Full and powerful on the palate with a pleasing acidity. Spicy and balanced.	\$9.99	\$28.99
Juggernaut Cabernet Sauvignon - French oak beautifully transforms intense hillside fruit into a wine with uncommon richness and smooth, luxurious texture. Juggernaut hillside Cabernet is a wine that is fierce, brave and delicious.	\$7.99	\$24.99